

Please add the following new claims:

1 24. A thermally treated shell egg wherein said shell egg received a thermal treatment sufficient to cause at least about a 5D reduction in *Salmonella enteritidis* in the albumen and in the yolk of said shell egg but insufficient to cause more than insignificant coagulation of the albumen and the yolk of said shell egg.

A<sup>2</sup> 25. The thermally treated shell egg of Claim 24, wherein said shell egg received a thermal treatment sufficient to cause at least about a 7D reduction in *Salmonella enteritidis* in said albumen.

26. The thermally treated shell egg of Claim 24, wherein said shell egg received a thermal treatment sufficient to cause at least about a 9D reduction in *Salmonella enteritidis* in said albumen.

27. The thermally treated shell egg of Claim 24, wherein said shell egg is a chicken shell egg.

28. The thermally treated shell egg of Claim 24, wherein said shell egg has a refrigerated shelf life of at least about 12 weeks.

29. A thermally treated shell egg wherein said shell egg received a thermal treatment sufficient to cause at least about a 5D reduction in *Salmonella enteritidis* in the albumen and in the yolk of said shell egg but insufficient to cause more than insignificant coagulation of the albumen and the yolk of said shell egg, wherein said shell egg has an essentially natural proportion of indigenous gases therein.

30. A thermally treated shell egg wherein said shell egg received a thermal treatment sufficient to cause at least about a 5D reduction in *Salmonella enteritidis* in the albumen and in the yolk of said shell egg but insufficient to cause more than

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